

Course Title	Value Addition and Product Development			Course Code	BST 31353		
Year	3	Semester	1	Credits	02	Theory (hr)	15
						Practical (hr)	30
						Independent Learning (hr)	

Aim of the Course:

To provide the knowledge and skills on value addition and product development of agricultural products

Intended Learning Outcomes:

After completion of this course, the learner should be able to:

- Explain the concepts of value addition, product development and product diversification.
- Explain the concepts of value addition, product development product diversification.
- Identify the value added products available in the market with commercial value.
- Explain the process of value addition of a selected product.
- Develop a value added product innovatively.

Course Capsule:

Theory
Introduction to value addition, product development and product diversification; Importance of value addition, Product development and product diversification; Concepts of value addition, Product development and product diversification on cleaning, separation, sorting, grading, packaging, dehydration / drying, addition, preservation, fermentation, formulation, extraction, concentration, sterilization / pasteurization; Procedure of product development value added products (plants, animals, fish, aquaculture); Cold press and high pressure processing

Practical
Jam, Cordial, RTS, Nectar, Fruit leather, Fruit candy; Dehydration of fruit and vegetables; Pickling, Fermented products; Soy product, Cereal product; Value added tea products and value added coconut products, Milk products

Assessment:

Continuous assessment: 30%
 End semester assessment: 70%